



CHASSAGNE-MONTRACHET
PREMIER CRU

APPELLATION CHASSAGNE-MONTRACHET PREMIER CRU CONTRÔLÉE

Morgeot

MONT DE SÈNE
PAR JEAN-BAPTISTE JESSIAUME

GRAND VIN DE BOURGOGNE

MONT DE SENE

CHASSAGNE MONTRACHET PREMIER CRU "MORGEOT"

Blend: 100% Chardonnay

Terroir: Calcareous clay on 1 acre

Elevation: 720 - 1066 feet

Farming: 100% manual harvest, upon arrival at the winery the grapes are directly pressed without crushing. After a light settling the musts are directly placed into barrels.

Aging: Matured for 15 months of which 12 in barrels (10%-15% new barrels).

Bottled: At the winery

Tasting notes

APPELLATION: At the south of the Côte de Beaune, Chassagne-Montrachet alongside Puligny the undisputed prince of every dry white wine created: the divine Montrachet. This large and beautiful hillside elevates the two Burgundy grape varieties to greatness. Pinot Noir and Chardonnay flourish side by side here as a result of the complexity of the soil. Substantial quarries of marble stone form a rocky front: in Paris the Trocadéro, and more recently the Louvre Pyramid, solicit this pink or beige slabbed stone. Between an altitude of 720 and 1066 feet, from the summit the land successively comprises: steep rauracians, a Callovian embankment with reflections of Argovian marl and Bathonian limestone. According to Climates (localities to unique qualities), it involves chalky and stony, marly or sandier soil.

TASTING: Colored with golden reflections. Its nose is a subtle mix between notes of white flowers and honey. Ample in the mouth with a nice structure.

AGING POTENTIAL: 10 years

SERVING TEMPERATURE: 55° F

FOOD AND WINE PAIRING: Poultry prepared with sauces or roasted, lobster, seafood, sweetbread.

